

MANY GOOD MENUS

ALL SECTIONS ARE REPRESENTED.

Washington is a city of good cooks—that fact has been demonstrated beyond controversy by the Thanksgiving menu contest conducted by The Washington Herald, which has just closed, the prize winners being announced and the prize menus published in this issue.

The committee which passed judgment on the many menus received included Washington's best-known caterer, a social secretary, and a representative of the social set, assisted by the editors of the social column and the woman's page of this paper.

The menus chosen were selected on account of their appropriateness to this particular American feast day, not because they were especially the bill-of-fare of the best diners, but because they were the best typical American dinners for the day—appropriate for a family party or for one supplemented by invited guests.

Not only was an appetizing combination of food considered, but the arrangement of courses as well.

Some curious comparisons between the various sections of the country were suggested by the many menus which were received. Perhaps the most unusual menu of all was that submitted by Mrs. J. G. Calvert, 908 East Capitol street, whose typically Southern selection is as follows:

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Just as typical of New England, the birthplace of Thanksgiving Day, are the following two menus, both representing the old-fashioned dinner of the day of gratitude, the first submitted by Mrs. Charles F. Milnor, of the Decatur, and the second by Mrs. F. M. Vinton, 256 Cliffbourne place, northwest, who says her menu was in use in New England nearly a hundred years ago:

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

Roast turkey, oyster stuffing, cranberry sauce, baked ham, with champagne sauce, mashed potatoes, creamed onions, scalloped sweet potatoes, Southern style, dressed turkeys, oyster patties, olives, celery.

and add butter and cornstarch. Boil ten minutes and add tomatoes. Serve at once.

Croustons—Cut stale bread into inch squares and brown in one tablespoonful of melted butter.

Roast Turkey—After the turkey is dressed wash it quickly, wipe dry, and salt inside and out. Stuffing—Three large cups stale bread crumbs, four tablespoons melted butter, one egg (well beaten), salt and pepper, mix thoroughly together and stuff in lightly.

Roasting—Put two cups of cold water in roasting pan with turkey. The length of time for roasting depends upon the weight. Allow fifteen minutes to a pound. Baste well and often.

Giblet Gravy—Wash giblets well. Boil until tender, changing water several times. Chop fine. After turkey is removed from pan, add to grease two tablespoonsful of dry flour, boiling water, and giblets.

Mashed Potatoes—One-half cup milk, one large tablespoonful butter, salt, beat well.

Turnips—Boil one hour, mash, add butter, pepper and salt.

Sweet Potatoes—Peel potatoes and cut into slices. Boil in a little water with one-half cup of sugar. When soft, put in baking dish, coat with a teaspoonful butter and bake brown.

Creamed Onions—Boil until soft (about one and one-half hours) in salted water. Cream one onion, one tablespoonful flour and one tablespoonful butter. Boil and add to onions just before serving.

Cranberry Sauce—One quart berries (well washed), one pint water, one pound sugar. Boil berries in the water, mash well, add sugar, boil until thick, and put into molds to cool.

Chicken Pie—One fat chicken, one-half pound salt pork, pepper and salt. Cut the chicken in small pieces, add the pork, sliced, salt and pepper. Boil gently until tender. Thicken gravy with two tablespoonsful flour. When cold, put in baking dish, cover with pie crust (perforated with three slits), bake until a nice brown.

Mayonnaise—To yolk of one egg, beat, add one-half teaspoonful mustard, one-half teaspoonful sugar, a little salt, and a pinch of red pepper. Add small bottle of olive oil, drop by drop, stirring constantly one way; also juice of small lemon. Keep in cold place.

Salted Almonds—One-half pound almonds (shelled). Blanch in boiling water, dry, place in shallow pan, and add two tablespoonsful butter or three of olive oil. Brown in oven and eat when done.

Pumpkin Pie—Half a pumpkin in two cups water, strain through fine sieve; when cold add one pint milk, one cup sugar, one teaspoonful salt, one grated nutmeg, one teaspoonful ground cinnamon, three eggs (beaten), half cup oil, blend with half cup milk.

Pie Crust—One quart sifted flour, half teaspoonful salt, one heaping cup lard, half cup ice water; rub lard into sifted flour, add salt and water, handle lightly and roll thin. Bake in pan from one-half to three-quarters of an hour.

Apple Pie—Two quarts cooking apples, one large cup sugar, a little nutmeg, half teaspoonful butter, roll into apple sauce, cool and bake with two pie crusts.

Ice Cream for Custard—One pint milk (boiled), yolks of three eggs (well beaten), half pound sugar. When cold add to the custard one quart cream, one tablespoonful vanilla; freeze and pack.

Cruet—One coffee cup sugar, one cup milk, two eggs (beaten), butter size of small egg, nutmeg, two teaspoonfuls baking powder, a little salt, flour to make soft dough; roll out lightly into half an inch thick, cut with cruet cutter, fry in two pounds of hot lard.

After-dinner Coffee—One large cup ground coffee, one egg, four cups boiling water, boil twenty minutes.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

Letting with French Dressing—One tablespoonful of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of baking powder, one cup of hot milk, one teaspoonful of butter, one-half teaspoonful of pepper to one quart of mashed potatoes. Place in a baking dish and brush with milk, brown in the oven, and serve in the same dish.

Spinach—Wash one-half peck of spinach, put into a kettle with one cup of water, cover and boil twenty minutes over a moderate fire. Drain in a colander, turn out and chop very fine, put into a spider and add one tablespoonful of butter, salt and pepper to taste. Serve in a covered dish with sliced boiled eggs on top of the spinach or molded in cups and turned out on a dish.

WHY NOT DO IT NOW?

Early Christmas Shopping Benefits Many.

MAKE PLEA FOR WORKERS

Prominent Men and Women Behind Movement to Eliminate Rush At- tention Upon Eleventh Hour Christmas Shopping—Better Selection and Care- ful Treatment for Early Shoppers.

As the holidays come round year after year there is a growing realization that the Christmas happiness in one man's home is in a measure handicapped in many another home. Christmas shopping is quite generally left until the last week, often until the last day, before Christmas. What this means to the clerks behind the counters, to the cash girls running back and forth with heavy parcels, to the drivers and "tail boys" on the delivery carts, to the packers and ship- pers, express messengers, and behind these of the great army of women and girls who manufacture Christmas toys and candies and knickknacks in factory and shop and sweatshop, is little realized by those who rather round the glittering Christmas trees.

For several years the Merchants' Asso- ciation of Cleveland has conducted a suc- cessful campaign for pushing back holi- day shopping into November and early December. Posters in the street cars and on billboards, and the widest newspaper publicity, have accomplished much. The Christmas shopper has better opportunity and wider selection in early shopping. While the difference to the clerk is most marked when it is realized that the great majority of those involved in the rush to supply the Christmas cheer are women and children in the poorly paid positions.

Making National Campaign. The members of the National Campaign Committee, headed by Robert W. de For- est, of New York, and comprising such well-known social workers as Miss Jane Addams, Mrs. Raymond Robins, and Gra- ham Taylor, of Chicago; Robert S. Brew- ster, William Guggenheim, William E. Harnett, Joseph A. Rills, Frank Zucker, Edward T. Devine, and John M. Glenn, of New York; Arthur F. Estabrook, John F. Moore, Robert Treat Paine, Joseph Lee, of Boston, and S. W. Woodward, of Washington, are making an effort this year to follow the Cleveland plan on a national basis.

A letter urging early Christmas shop- ping is going out over the signatures of leading department store men and edi- tors to the heads of 5,500 women's clubs across the whole country, to the 1,300 department stores listed in Sheldon's Re- tail Trade, and to the 750 newspapers in the 37 cities where these department stores are urging early shopping—early in the month, and early in the day. The women's club officers are asked to bring the matter strongly to the attention of all their members, the newspapers are asked to give the campaign the widest possible publicity, and the department stores are asked to publish the following card in all their advertisements from now until December 25:

TO CHRISTMAS SHOPPERS. Buy your presents early—early in the day and early in December. That will be your biggest help to the women who are behind the counters and on the delivery wagons.

Plea for the Workers. The letter which is being sent out reads as follows: Will you join in a movement on a national scale to modify the hardships incident to holiday shopping?

Observation might show many of us that Christ- mas is a time of hardship for those who have to do with supplying the needs of Christmas shoppers. Behind the counters and on the delivery wagons, many shoppers defer their purchases until the last possible moment, and the result is a strain upon salespeople and delivery forces.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more ex- tended. The problems of the merchants are cor- respondingly more complex; the supply has to be in- creased; the crowds are greater; the deliveries are more extended.

Every year the celebration of Christmas grows more elaborate. Gifts are bought; the crowds are greater; the deliveries are more